# LET'S MAKE CHRISTMAS CANDY TONIGHT-BELIEVING IN SANTA CLAUS-CYNTHIA'S ANSWERS

# **DELICIOUS CHRISTMAS CANDIES**; RECIPES GIVEN BY MRS. WILSON

Make Them for the Party You'll Have Between Now and New Years, or Have a Candy Party

By MRS. M. A. WILSON

(Copyright, 1918, Mrs. M. A. Wilson, All rights reserved.) INDOUBTEDLY the making of the Christmas candies will amply repay for the time and trouble of making them. If neatly packed in an attractive box, their very appearance will carry a holiday message. It is a comparatively easy matter to make up a large assortment of delicious pure candies at a fraction of the cost they would be when pur-

will carefully follow a few simple

least suspicion of grease. the sirup.

To Make the Fondant

Three cupfuls of granulated

Three-quarters cupful of boiling One-half teaspoonful of cream of

tartar. One-half cupful of white corn

Stir the mixture until dissolved from the sides of the kettle and ad- spoonful of butter to each half pound One teaspoonful of almond extract. just the thermometer and boil the of chocolate. Stir until well blended heit is reached. Pour on a wellgreased meat platter to cool and turner to knead and work the mix- for dipping in a warm room.

chopped nuts, fruit, for center, etc. or small rolls. Roll either in finely

How to Dip Bonbons

wire, making a loop, then winding press under a heavy weight for sufficient wire to form a handle. twenty-four hours and then cut in Mrs. M. A. Wilson wish to each Bend the loop slightly until it will slices. hold a bonbon. Now use a double boiler to melt the fondant. Place An almond fudge made in layers boiling water in the under compart- is delicious. Boil four cupfuls of those of us who have lost our boys boiling water in the under compart- is delicious. Boil four cupfuls of those of us who have lost our boys ment and place the top part in posi- light brown sugar with one and "over there," let us make this a want can be obtained from him. tion. Add the fondant and stir con- three-quarter cupfuls of milk and day of happiness to some other boy stantly while melting. When the two tablespoonfuls of butter until it in His name. Glory to God on high, fondant is melted and looks like will form into a firm ball, or 240 and peace on earth to men of good thick, heavy cream, drop in pieces degrees Fahrenheit, in ice cold will!

### That Leftover Turkey

There was never a family, it seems, quite large enough to get away with the entire Christmas turkey. In fact, in most families it is "turkey this" and "turkey that" for the rest of the week. If you would like to know some dellclous new ways to serve that big "leftover bird." don't fall to look for Mrs. Wilson's article on the day after Christmas. It is called "Utilizing the Leftover Turkey," and it wouldn't be a bad idea to clip it out, not only for the present, but for other holiday seasons. "Turkey, Terrapin Style," "Turkey au Gratin," "Meat Roll" and that delicious Mulligatawney soup are some of the tasty recipes included.

Making fondant need not be a turn over in the fondant and then the fudge. mysterious tedious process, if you lift to a wax paper to Candied cherries and other fruits lift to a wax paper to harden. may be used for dipping.

When the fondant becomes too 1. A clean saucepan free from the small for dipping, remove from the thin layer of melted fondant, cut in boiler, scraping the sides with a 2. Use a thermometer for cooking wooden spoon. Add the chopped nuts and raisins to this and then mold into squares. Press firmly and cut into slices. Or part may be molded into small balls and dipped a saucepan: in chocolate. Both bitter and sweet dot chocolate may be used for dip-

To Prepare the Chocolate for Dipping Cut the chocolate into small pieces and then place in a double boiler, boil and add the prepared gelatin, having hot water in the lower com- and cook for twelve minutes. Now and then wipe the crystals of sugar partment. Add one-half level tea- add

when partly cool turn in the edges streaks; take care not to heat above and set aside over night to chill. In to the center. Repeat until cool 90 degrees Fahrenheit—80 degrees the morning loosen from the sides of enough to handle. Now use a cake Fahrenheit is the best temperature the pan with a knife and pull from

Now add one teaspoonful of glycer- variety to add to the holiday candies. ture: and knead between the hands Try this one: Put one cupful each like a dough. Set away in an air- of seeded raisins, figs, dates, dried tight container to ripen and blend, apricots, cocoanut and two cupfuls Use this fondant for dipping bon- of shelled peanuts through the food bons, nuts, grapes and glazed fruits. chopper. Add two tablespoonfuls of The left-over portion may be used sirup or honey to the mixture to for filling dates, figs, mixing with smooth the mass. Mold into balls with starch and sugar mixture. chopped peanuts, confectioners' sugar, or finely chopped cocoanut, or Make a dipper of a piece of stout pack into a box one inch deep and

Almond Fudge

How to Turn Out Delightful Almond Fudge, Bonbons, Orange Turkish Paste and Other Kinds

water. Remove from fire and then

One teaspoonful of almond extract. One teaspoonful of vanilla extract. Two cupfuls of chopped almonds. Beat until creamy and then pour into two well-greased pans. Spread smooth with a spatula dipped in boiling water and then melt

One cupful of fondant and add

One-half cupful of well-drained naraschino cherries cut into bits. Stir and pour over one pan of

To the second pan firmly press on the top while cooling one cupful of seedless raisins, put through the food chopper, then cover with very inch squares.

Orange Turkish Paste Soak one ounce of powdered gela-

tin in three-quarters cupful of cold water for one hour. Now place in Two cupfuls of granulated sugar.

Three-quarters cupful of orange

Grated rind of one orange. Bring sugar and orange juice to a

One-half cupful of well-drained mixture until 240 degrees Fahren- and then dip in the various pieces. maraschino cherries, cut in pieces.

Note. - The chocolate must be Now rinse a tin baking pan with thoroughly beaten to prevent cold water and pour into mixture the pan to a pastry board, which has ture until it is creamy and white. Fruit paste makes a dainty been dusted with the following mix-

in small wicker baskets.

The EVENING PUBLIC LEDGER and To the Editor of Woman's Page: housewife a merry Christmas, a true

# Mrs. Wilson Answers Housewives' Questions

and cheap desserts and fruit and hot breads, and I look in fond anticipation for articles to follow. I am in hopes that one article on quick breads, such as biscuits, muffins, etc., will soon appear, as the male mem-bers now clamor for the same. In your articles on raised breads, I motice frequent mention of tempera-ture, so many degrees Fahrenheit. Now while I with many others know about this, yet the majority do not comprehend. Could you not, for comprehend. Could you not, for the benefit of the many who -juld like to learn, more fully explain?

I am sure your articles will be a great benefit to us all. I look forward with great pleasure to future MRS. A.

on hot breads, pastries, cakes, etc., will follow the raised breads and cakes. In reference to your question on tem-In reference to your question on temperature—degrees of temperature in heat and cold give us the result in preparing food. Now, yeast is a plant.

And cold site the fact that I have boiled the milk first. And could you also please give me some recipes for candy, though not the fondant ones?

One of the property of th and upon its successful growth will depend the quality of our bread. Various degrees of heat are necessary for its success. In making bread, the upon the casein of the milk, Try this baker finds out, by long practice, just recipe for fudge: as the florist does with his greenhouses, to keep his bakerooms in a warm moist heat. Yeast thrive, and grows, thus raising the dough; from 78 to 85 degrees Fahrenheit is about right; if the room is hotter than this the dough becomes wild. Now, if the milk or water that is used to mix the dough is too cool, it will prevent the yeast from getting a good start, and thus delay the time for the proper working of the dough, while if on the other hand the liquid is too hot the yeast is scalded and partially destroyed, thus making a poor loaf.

If an even, steady heat is maintained a light, delicious loaf is obtained. You will need no fancy tools or thermemeters to make bread. Any thermometer that registers zero and the boiling point will do very well. Scrub it in plenty of warm soda water and rinse and dry and then it is ready to use. If you are using milk, scald and coul the milk and then add the cold water until, when the thermometer is placed in the milk, it will show a degree between 89 and 85 degrees Fahrenhelt, then proceed as per instructions. Set the bread in place, free from drafts, and then place the thermometer close beside the bowl, so

### Ask Mrs. Wilson

If you have any cookery problemy bring them to Mrs. Wilson. will be glad to answer you through these columns.

Questions to Mrs. M. A. Wilson.

Questions to Mrs. M. A. Wilson.

Percent Pungs Larvan, Philadel-

My dear Mrs. Wilson-I have thought it might make a new breakfast dish if mush prepared for fry-ing should have stirred into it enough snapper soup to call it snapper scrapple, only I would make the meat finer by running it through a harden. grinder. How does this suggestion Variet strike you?
SNAPPER SCRAPPLE.

would make an attractive dish, espe- pour into the pans. cially so to lovers of snapper. The old colored mammy of the South bo a makes delicious dishes from turtle, snapper and terrapin.

My dear Mrs. Wilson—Will you kindly explain on the Woman's Page why milk curdles in making chocolate fudge? I use sugar, milk and chocolate and it invariably cur-(Mrs.) G. G.

sugar and chocolate frequently react

Three cupfuls of sugar.

By using various colors to mark clothing, each child having its own color, much time may be saved in sorting and putting away clothing. One-quarter teaspoonful of baking

soda.

Place sugar and milk in saucepan honey in the refrigerator for a short time before serving, so that it will "stand up" nice in the serving dish, but all honey requires warm, dry storage.

the candy thermometer. Remove the saucepan from fire and cool partially. Now add one teaspoonful of vanilla flavoring and beat until creamy and then pour into well-greased pans to then pour into well-greased pans to Sixteenth street

Variety may easily be provided in fudge by adding nuts, raisins, dates Snapper scrapple. - This certainly and figs to the mixture when ready to

A Tried Recipe for Fudge Three cupfuls of sugar.

One cupful of canned milk. One-quarter teaspoonful of cream of tartar.

Place sugar, milk and cream of tartar in clean saucepan and stir until sugar is dissolved. Now place candy thermometer in position on side of pan and cook until 240 degrees Fahrenheit Mrs. G. G.—The acid content of the mold for a few hours. well-greased pans and set aside to

Things to Know

It is often convenient to put comb

### Adventures With a Christmas Purse

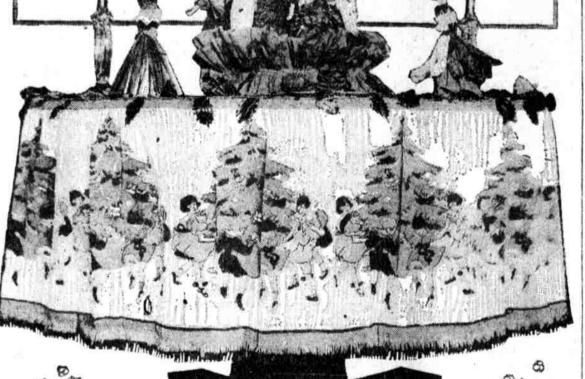


peen searching. It is a coloriess paste, of it rubbed on the nails imparts a lovely rosy glow. And the price for a jar, which should last—well, I was going to

Here is something for you to talk

Although some of us prefer nail polish | weapons as safety razors and their apwhich imparts a pink "shine," still pliances, but the assurance is that this others there are who had much rather strop, which costs but sixty cents, makes use a polish which gives a natural polish from rubbing and promoting circulation. For those this nail polish will be the very thing for which they have impressed by any figures up to a hundred, but after that they have no meaning whatsoever. But, anyway, I told some one about it, and he's going to try one, so maybe your man of the house would be pleased if you showed that much interest in his things.

I have long hunted just the kind of



THE CHRISTMAS DINNER TABLE

This happy effect may be achieved for the Christmas dinner table with the use of candlesticks, a few favors and crepe paper. The centerpiece is a little tree, the bank of which is a double ruffle of the fluted paper. The favors may be any little novelties suggestive of the jolly holidays. The candlestick shades are of green and red

## THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

1. Row long is it customary to leave up the To the Editor of Woman's Page:
Christmas tree?

Civil Service Is in Postoffice

Dear Madam—Please let me know the office of the United States Civil Service Commission nearest to Lehighton, (Mrs.) I. R.

Consult the Legal Aid About This To the Editor of Woman's Page:

Dear Madam—You have helped me many times before, so I have come to you again. A few months ago a woman left her husband and came to from and beard with me, and when she left she word me \$5 and promised to pay I the bash and and I have to be the she went back to her husband and I have not heard from her at all. Now please tell naked to give a list of the best My dear Mrs. Wilson—I have read that one may quickly see that an even, with great interest your very instructive articles on breads, dainty that one may quickly see that an even, then heat slowly to the boiling point. Cook to 240 degrees Fahrenheit, using the cook to 240 degrees Fahrenheit the cook to

The Vogue of Fur Handbags

A Daily Fashion Talk by Florence Rose

Here are shown the fur handbags which have won their way into woman's

heart. They are described in today's fashion article

A parel into consideration, there is no ingly little nothings that one may spend

TTAKING every part of women's ap- in little things, for it is on these seen

Let Your Local Board Know

ture:

Two tablespoonfuls of XXXX

"What are the usual hours set aside for receiving callers on New Year's Day?

Two tablespoonfuls of cornstarch.

Sift to mix. Cut the paste into oblongs and roll, coating thoroughly with starch and sugar mixture.

Wrap some of the candies in wax paper before packing in boxes, which may be tied with holiday ribbon or the candies may be packed in layers

I. How long is it customary to leave up the Christmas tree?

What are the usual hours set aside for receiving callers on New Year's Day?

Is it correct for a woman to remove her but when making a call?

Give an unusual color combination for an evening dress for a brunctie.

What sort of a hat should the girl with the turned-up nose he careful to the turned-up nose he careful to avoid?

When a dressmaker cuts the first lining for a customer what will save future years. So I'm puzzled. I don't know whom to believe. The priest says that is, shrough mistake?

Civil Service Is in Postoffice

To the Editor of Woman's Page:

Dear Madam—I'm a bit afraid that I am customer what is encoming to you with a problem that I am coming to you with a problem that is encoming to you with a problem that is

ostoffice

I have it on the authority of a draft board that if you tell your local draft board about the mistake and let them correct it you will not be punished. This kind of mistake does not seem to be considered a very serious thing.

Wants to Know What to Read To the Editor of Woman's Page:

AN INTERESTED READER. Dr. Richard Garnett, principal librarian

When the top branches of the Christmas tree are skimpy, ite on to them the ends of a couple of the longer branches at the bottom. These ends can be tied with strong string.

d. It is not usually the custom to make calls on Christmas Day except in the case of very infimate friends who run in to see each other's Christmus gifts.

ington Irving and Jane Austen for pleasing, instructive and excellent liter-ature. You will be able to get any of these books at the Public Library. Something to Do With Evenings

To the Editor of Woman's Page: Dear Madam—Reading every day the advice you are giving the readers of the Evening Public Leibner, I have decided to

Dear Madam—Reading every day the adDear Cynthis—I have known a girl for
lask you for some advice. Residing in the
lask pour for some advice. Residing in the
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Dear Madam—I am one of your many readers who look for your page the first thing after my bushand brings it home in the evening, and, oh, I like it so much! Now, I would like to ask you to help me out with the following questions:

wording them in this way:

"My Dear Mrs. —: I am planning to give a little party for Ruth on Thursday, January 2, in honor of her eleventh birthday and I would very much like to have John come.

"The party will begin at 2 o'clock and will be over at 5. I do hope John can come. Will you please let me know if he can?

Trusting to have the pleasure of having your son with us, with kind regards, I am, cordially. Mrs. C."

If you would rather you can address the invitation to the child instead of the mother, wording it virtually in the same way.

Indeed, your writing is very nice and neat and your English is good, so don't get nervous or worry about it. I am sending you the games.

## WHY SANTA CLAUS LIVES ON IN THE HEARTS OF CHILDREN

And in the Love of Grown-Ups, Too-An Immortal Answer Give to a Little Girl Who Once Asked, "Please Tell Me the Truth"

TS THERE a Santa Claus? An idle question? No! On this night when all the little girls and boys are tucked away in their beds, against the fairy-like break of Christmas day, that query just naturally belongs here, and with it belongs Virginia O'Hanion, Virginia O'Hanion was the little eight-year-old girl who asked that question one time and received an immortal answer. Small Virginia wrote the following letter to the New York Sunfollowing letter to the New York Sun:

Dear Editor:

I am eight years old. Some of my little friends say there is no Santa Claus. Please tell me the truth. Is there a Santa Claus?

Virginia O'Hanlon.

Frank P. Church answered Virginia through the columns of the Sun. He is dead now, but the things he wrote to a little girl that day on the big grown-up editorial page can never die. Year after year at Christmas time his reply is printed and reprinted throughout the country.

"TIRGINIA," he wrote, "your little . Virginal whether they have mothing can be which is not comprehensible to their little minds. All minds, Virginia, whether they be men's or children's, are little. • • • "Yes, Virginia, there is a Santa Claus. He exists as certainly as love and generosity and devotion exist, and you know that they abound and give to your life its highest beauty and joy. Alas! How dreary would be the world if there were no Santa Claus! It would be as dreary as if there were no Virginias. There would be no child-like faith then, no poetry, no romance to make tolerable this existence. We should have no enjoyment except in sense and sight. The eternal light with which childhood fills the world would be extinguished.

"Not believe in Santa Claus? You might as well not believe in fairles. • \* The most real things in the world are those that neither children nor men can see.

"YOU have grown up, of course Virginia, like all other little girls, but tonight you will be just Virginia in your little white nightle. Te night once more you will be wee Joal of Arc leading all the Christma of children. You, little girls at the head of the army of them to the learny of their challenging us with your splendt armor of innocence and your utter faith that beats high as you sleet Challenging us as the tree grows to the truth."

You have dronght you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be just Virginia, like all other little girls, but tonight you will be furthened for the army of them to head of the army of them challeng us with your splendt armor of innocence and your utter faith that beats high as you sleet Challenging us as the tree would

YESTERDAY'S ANSWERS

1. Thay Tim in Dickens's "Christmas Caroli" so often quoted, "God bless us every one."

2. Clement C, Moore wrote the verses beginning "Twas the night before Christmas when all through the house," etc. mas when all through the house," etc. in a when all through the house," etc. in a when all through the house, etc. in a big Christmas piec, This can be a big dishpan with the crust made of crope paper.

4. Paper poinsettias placed here and there on the Christmas tree and ekimpy, the on to each of the christmas tree and ekimpy. The one of the christmas tree and ekimpy the on to each of the christmas tree and ekimpy the on to each of the christmas tree and ekimpy. The one of the christmas tree and ekimpy the on to each of the christmas tree are ekimpy. The one of the christmas tree and ekimpy the on to each of the christmas tree and ekimpy. The one of the christmas tree and ekimpy the on to each of the christmas tree and ekimpy. The one of the christmas tree and ekimpy the one to the christmas tree and ekimpy the one to the christmas tree and ekimpy. The one of the christmas tree and ekimpy the one to the christmas tree are ekimpy. The one of the one of

Christmas Eve

O little town of Bethlehem. How still we see thee He! Above thy deep and dreamless sleep The silent stars go by: Yet in thy dark streets shineth The everlasting Light;

O holy Child of Bethlehem! Descend to us, we pray; Cast out our sin, and enter in, Be born in us today.

Are met in thee tonight.

The hopes and fears of all the years

We hear the Christmas angels The great glad tidings tell; Oh, come to us, abide with us, Our Lord Emmanuel! From "O Little Town of Bethlehem," by Phillips Brooks.

sand years from now, Virginia, naj ten thousand years from now, he will continue to make glad the heart d childhood."

I hope this little fingle will be all right for your party and that the party will be a great success. Best Christmas

See. my dears, this little ball;
Take it now and through the hall
Follow its lead; 'tis worth your while,
Though tangled be your paths, still smile.

For at the end you'll find, my dears, A gift that pleases, perhaps cheers. The Christmas Fairy bids you start; Go, now that you have learned your part. After reciting the poem hand the ball intended for each guest to each one, and if they do not quite understand explain the idea in full.

Speak Up, John

you were.

A Girl's Idea of Sincerity

thing after my husband brings, it home, in the evening, and, oh. I like it so much! Now, I would like to ask you to help me out with the following questions:

I would like to sak you to help me out with the following questions:

I would like to sak you to help me out with the following questions:

I would like to sak you to help me out with your little sirl of eleven on January?

I want to write the invitations myself but sent. Would you also suggest some sment?

I sam from a foreign land and never senes?

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About being able to tell when a man i sincere, there is just one way, and you knot a boy is sincere when served by the served by men are alike—just kildding the girls alons Ifelen H. you say that when a ma meets a more sensible girl, say a hig school graduate, he becomes more serious Well, do you have to be a high school graduate to be sensible? All you need istiltle common sense: that's all the me want nowadays. They would much rathe have a girl with common sense and who doesn't say anything, than one with a lin of talk from here to anywhere. You don't have to say a world lot to be seen more than the say anything, than one with a lin of talk from here to anywhere. You don't say a whole lot to let me more more than the say anything than one with a lin of talk from here to anywhere.

That's something I thought I could never, never do. Jim simply would no eat spinach. But one day when I was at my wit's end because I had serve nearly every other vegetable in captive ity that week, I made up my mind was going to make him eat spinach what's, more, I was going to make him like it, too!

like it. too!
You see, by this time I'm wise enough to know that the reason folks don't like certain things to eat is that they aren't cooked right, so I set to work to cool spinach in a way that I knew even Jin couldn't resist. The scoret is Al Saude He would eat nails, I think, If they wen flavored with that sauce!

flavored with that sauce!

This is how I did it, in case you wan to try it on your Jim:

I washed the spinach well, put it in a covered kettle and cooked it with a tablespoonful of bacon fat until it was tender. Then I chopped if fine and seasoned it with salt, pepper and a gener ous tablespoonful of that magic A Sauce, and garnished with slices a hard-boiled egg.

Well, I wish you could have hear Jim ask for a second portion. That A Bauce is certainly one big blessing forme!—Adv.

The DIET INFLUENZA The Old Reliable Horlick's Round Package



Malted Milk Very Nutritious, Digestible The REAL Food-Drink, instantly prepared. Made by the ORIGINAL Horlick process and from carefully selected materials.

Used successfully over ¼ century. Endorsed by physicians everywhere. Specify Horlick's The Original Others Are Imitations

I have long hunted just the kind of lamp I want, and today I found it! The base, which is vase-shaped and of a neutral mustard shade, was made in Japan. This means that no further words are needed to assure you that it is graceful and artistic. And the lovely shade with straight sloping sides is of parchment, with hand-painted rich colorful figures. It is the kind of lamp which was just made for a small corner table and the duplicate of which you would not be likely to find in any friend's nome. "How much." I said, examining a price ticket on the base which read as mention of the requirements of even-the loast aspiring of women. With four bags a price ticket on the base which read as mentioned in "Adventures with a Purse" can be purchased, address Editor of Woman's Pass, Evening Public Lapons, or plone the words and the devices of the parchment. What a Purse' can be purchased, address Editor of Woman's Pass, Evening Public Lapons, or plone the words with fur it claims out the likely to find in any friend's point of the seasons, apring, summer, fall is a beauty:

The result is a beauty:

Takking every part of women's appared in the category of either garments of enter garments of extended the changes as do purses and of months or lightning changes as do purses and that shows such lightning changes as do purses and of months or lightning changes as do purses and of months or lightning changes as do purses and of months or lightning changes as do purses and of months or lightning changes as do purses and of months or lightning changes as do purses and of months or lightning changes as the word saled metals of the expense in detail of a woman's continuence of the expense and have to remain and have to remain and have the begin to find the expense in detail of a woman's continuence of the expense and have the expense in detail of a woman's continuence of the expense in the expense in detail of a woman's continuence of the expense in the expense in the expense in detail of a woman's continuence of the expense in the The Dally Novelette is published today on Fiction Page. portion of the bag.

In the center is a bag made in combination of velvet and sealskin. This is really what might be called a two-in-one, as it not only is a saddle bag, but may also be carried as a muff. At the left you see the bag held together with snappers, to form the runf, while at the saint time it serves as a page in the saint time it serves as a page. Cuticura Soap is Easy Shaving for Sensitive Skins